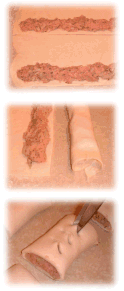
**Sausage rolls Ingredients**200g sausage (about 4 medium sausages)

100g plain flour50g butter or margarine2-3x tbsp spoons cold water

1 egg**Equipment**Weighing scales, chopping board, knife, mixing bowl, sieve, tablespoon, rolling pin, spoon, fork, lined baking tray**Method**

1. Preheat the oven to 180oC or gas mark 4.
2. Make up the shortcrust pastry.
   * Sift the flour into the bowl.
   * Cut the butter or margarine into small cubes then rub into the flour, using your fingertips, until it resembles breadcrumbs.
   * Add the cold water and start to mix together with a metal knife.
   * Mix to form a firm, smooth dough.
3. Roll out the pastry into a square 20cm x 20cm, on a floured surface.
4. Cut the square in half, into 2 rectangles.
5. Put sausage down the edge of the pastry as shown.
6. Brush the edges of the pastry with a little water.
7. Roll the pastry over until the seam is on the bottom.
8. Cut each roll into smaller sausage rolls
9. Use scissors or a fork to snip/ hole the tops
10. Brush each pasty with beaten egg.
11. Transfer them onto the baking tray.
12. Bake for 20 minutes, until golden brown.

**Alternatives**

* + Add some herbs or spices to the pastry or the filling to vary the flavour
  + Try adding slices mushrooms, sweetcorn or grated apple.
  + Make up the pastry using wholemeal flour – remember to use a little more water.

**Top Tips**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Weighing and measuring | Rubbing in | Rolling out | Decorating | Using the oven |

**Sausage Rolls Worksheet**

|  |  |
| --- | --- |
| Suggest 5 different fillings that could be made:  1  2  3  4  5 | What could be served with these for a healthy balanced lunch? |
| Draw 4 different variations for this pastry recipe eg sausage pasties | What would be your top tips for making shortcrust pastry? |
| What food safety precautions need to be taken during the making of sausage rolls. Use the headings below to help you answer.  **Shopping**  **Storing shopping**  **Preparation**  **Cooking**  **Storing finished food** | |

**Evaluation of sausage**

|  |  |  |
| --- | --- | --- |
| Rating: (Circle) | Likes/ Dislikes | Improvements |